



## Dinner

### Three course plated dinner

Three Course (Choose One Appetizer, One or Two Entrées, One dessert) \$75

Four Course (1 appetizer, 1 appetizer, 1 entrée, 1 dessert) \$87

Additional choices are \$12.00 each  
Excluding Tax, Service Charge and Beverages  
\*\* Most Popular

#### Appetizer

**Malpeque Oysters** mango and passion fruit mignonette

**Chilled Shellfish Tasting** Classic Cocktail, and Caper Rémoulade

*(\$5.00 per person supplement / \$10.00 per person with Lobster)*

**\*\*Yellow Fin Tuna “Niçoise”** Fennel-Coriander Crusted & Tartare, Heirloom Tomato, Tapenade Mayonnaise, White Anchovy

**\*\*Baby Spinach Salad** Warm Four Minute Egg, Grilled Portobello Mushrooms, Smoked Bacon Vinaigrette

**Baby Iceberg Lettuce** Applewood Smoked Bacon, Tomatoes, Point Reyes Blue Cheese

**Red Oak And Roasted Beet Salad** with Walnuts, Pears, Goat Cheese & Sherry Shallot Vinaigrette

**\*\*Spiral Path Farm’s Mixed Greens and Herbs Salad** Citrus & Dijon Vinaigrette, Shaved Fennel

**Roasted Foie Gras** Pan Purdu, Almond, and Pineapple *(\$7.00 per person supplement)*

**Beef Tartare** Fennel and Spanish Onion Soubise, Horseradish Foam, Crisp Salt and Pepper Potato Chip

**Braised Oxtail** Scallops, and Grilled Bone Marrow, Horseradish Potato Foam

#### Entree

**\*\*Grilled Beef Tenderloin “European Cut” 11oz.** Sweet Caramelized Shallot, Red Wine Natural

**Roasted Wellington Farms Chicken** Sunchoke Puree and Lemon

**Sturgeon** Parma Ham Wrapped

**Sweet Pea and Mascarpone Raviolo** Morel Mushroom and Tarragon

**Rosemary Basted Veal Porterhouse** Creamy Peppercorn Natural

**Grilled Filet and Butter Braised Lobster**

*(\$10.00 per person supplement)*

**Dry Aged Rib-Eye** Confit Red Torpedo Onions

**\*\*New York Strip Steak** Coriander and Lime Butter, Roasted Garlic

**Marinated Grilled Hanger Steak**

**Roasted Atlantic Salmon** Sweet Corn Puree, Black Truffle

**Grilled Yellow Fin Tuna Steak** Soy-Lime Butter

**\*\*Pan Roasted Alaskan Halibut** Salsa Verde

**Sides:** A Selection of Chef’s choice family style sides included.

#### Dessert

**\*\*Classic Style Cheesecake** Macerated Strawberries

**Hazelnut Pyramid** Praline Anglaise, Warm Chocolate Ganache, Crisp Phyllo Tuiles

**Crème Brulée (Choose One Flavor)** Classic Vanilla, Orange-Basil, or Espresso with Cinnamon Foam

**Chocolate Peanut Terrine** Sweet Cream and Milk Chocolate

**\*\*Seasonal Fruit Cobbler**

# Buffet Dinner

\*\*\*\*25 Guest Minimum\*\*\*\*

Two Entrée Dinner \$80.00 Per Person (Please choose 2 salads, 2 entrées, 1 starch, 1 vegetable and 3 desserts)  
Three Entrée Dinner \$85.00 Per Person (Please choose 3 salads, 3 entrées, 2 starches, 2 vegetables and 4 desserts)

## Salad

**Red Oak And Roasted Beet Salad** with Walnuts, Pears, Goat Cheese & Sherry Shallot Vinaigrette  
**Shaved Fennel and Arugula** with Blood Orange Vinaigrette  
**CP Caesar Salad** chopped Romaine, house-made Caesar dressing, grated Parmesan  
**Spinach Salad** with Warm Bacon Vinaigrette  
**Spiral Path Farm's Mixed Greens and Herbs Salad** Citrus & Dijon Vinaigrette, Shaved Fennel  
**Baby Iceberg Lettuce** Applewood Smoked Bacon, Tomatoes, Point Reyes Blue Cheese

## Entrée

**Grilled Beef Tenderloin, "European Cut"** Sweet Caramelized Shallot, Red Wine Natural  
**Roasted Wellington Farm's Chicken** braised celery hearts and black truffles  
**Sturgeon** Parma Ham Wrapped  
**Sweet Pea and Mascarpone Raviolo** Morel Mushroom and Tarragon  
**Veal Loin** Rosemary Basted  
**Dry Aged Rib-Eye** Confit of Red Torpedo Onions  
**Grilled Angus Sirloin** Roasted Garlic  
**Marinated Grilled Hanger Steak**  
**Roasted Atlantic Salmon** Sweet Corn Puree, Black Truffle  
**Grilled Yellow Fin Tuna Steak** Soy-Lime Butter

## Vegetable

**Garlic Scented Broccoli Rabe**  
**Green Asparagus** with Dijon Butter  
**Haricot Verts Amantine**  
**Roasted Baby Vegetables**  
**Creamed Spinach**  
**Assortment of Sautéed Mushrooms**

## Starch

**Aged Vermont Cheddar and Yukon Gold potato gratin**  
**Roasted Fingerling Potatoes "Boulangère"**  
**Yukon Gold Potato Puree**  
**Sweet English Pea Risotto with Morel Mushrooms**  
**Creamy Mascarpone Polenta**

## Dessert

**Classic Style Cheesecake** Macerated Strawberries  
**Hazelnut Pyramid** Praline Anglaise, Warm Chocolate Ganache, Crisp Phyllo Tuiles  
**Trio of Crème Brulée (Choose One Flavor)** Classic Vanilla, Orange-Basil, or Espresso with Cinnamon Foam  
**Chocolate Peanut Terrine** sweet cream and milk chocolate  
**Seasonal Fruit Cobbler**